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## Singapore

### Food and Agricultural Import Regulations and Standards

### Country Report

**2006**

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**Report Highlights:**

A summary of the Singapore food regulations is provided together with the main areas of regulatory concerns. Imported foods particularly seafood products and meats would be subjected to routine checks for adherence to Singapore established microbiological standards. Other checks at the retail level would be carried for adherence to Singapore established standards for approved ingredients and maximum residue levels. Traceability of food source is an equal concern for the Singapore regulatory authorities.

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Includes PSD Changes: No  
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[SN]

### Disclaimer

This report was prepared for the Agricultural Affairs Office of the USDA/Foreign Agricultural Service in Singapore for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally the best equipped to research such matters with local authorities, before any goods are shipped. **FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.**

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## I Food Laws

The sale of foods in Singapore is governed by the Sale of Food Act (Chapter 283). It is an Act for securing wholesomeness and purity of food and for fixing standards for foods; for preventing the sale or other disposition, or use of articles dangerous or injurious to health; and to provide for the regulation of food establishments. The Subsidiary Legislation of the Sale of Food Act (Chapter 283) include:

- Food Regulations
- Sale of Food (Composition of Offences) Regulations
- Sale of Food (Fees) Regulations
- Sale of Food (Food Establishments) Regulations
- Sale of Food (Prohibition of Chewing Gum) Regulations 2003

The first publication on the above list is the most important for exporters as it provide the details of Singapore guidelines governing all imported foods.

All food, drinks and edible agricultural products, including food ingredients, whether locally manufactured or imported to Singapore, are required to comply with the prevailing requirements laid down in the Food Regulations.

The Food Regulations lay down specific provisions on the following:

- General requirements for labelling
- Containers to be labelled
- Hampers to be labelled
- Misleading statements
- Date-marking
- Claims as to presence of vitamins and minerals
- Misleading statements in advertisements
- Food and appliances offered as prizes
- Prohibition of importation of non-registered food
- Food additives
- Incidental constituents in food
- Mineral hydrocarbons
- Containers for food
- Irradiated food

The Food Regulations also provide specific product definitions, ingredient content standards and labelling requirements for a wide range of products that fall under the following product categories:

- Flour, bakery and cereal products.
- Aerating ingredients.
- Meat and meat products.
- Fish and fish products.
- Edible fats and oils.
- Milk and milk products.
- Ice cream, frozen confections and related products.

- Sauce, vinegar and relishes.
- Sugar and sugar products.
- Tea, coffee and cocoa.
- Fruit juices and fruit cordials.
- Jams.
- Non-alcoholic drinks.
- Alcoholic drinks.
- Salts.
- Spices and condiments.
- Flavouring essences and extracts.
- Flavour enhancers.
- Special purpose foods.
- Miscellaneous foods.
- Rice.

Special purpose foods include products that are consumed by persons with a special diet. The category includes products such as infant foods and diabetic foods.

Miscellaneous foods include products such as agar-agar, custard powder, edible gelatin and fish and prawn crackers.

The Food Regulations are too comprehensive to provide meaningful summarisation in this report. It is advised that the reader consults the relevant sections of the Food Regulations for information about their own specific food product or products. As the Food Regulations are regularly reviewed and updated, it is recommended that interested parties contact the Singapore Agri-Food & Veterinary Authority for further clarification (see contact address listed at in the back pages of the report).

Singapore's food laws are very strictly enforced by the Agri-Food and Veterinary Authority (AVA), which is the statutory body responsible for enforcing the Sale of Food Act (Chapter 283) and its Subsidiary Legislation. AVA. The Food Control Division of the AVA:

- Regulates the safety of locally produced and imported fresh produce and processed foods.
- Enforces food safety programmes for both locally produced and imported fresh produce and processed foods.
- Operates a comprehensive inspection programme, monitors emerging health threats and develops food policies affecting fresh produce and processed foods.

The U.S. is perhaps the only country in the world that the Singapore authorities have exempted from the requirement to have individual farm or plant accreditation. However, in some cases, individual farm accreditation may still be required for U.S. producers, e.g., shell egg farms.

The AVA inspects all imported primary produce, livestock and processed food at ports of entry. In particular, the AVA:

- Inspects every consignment of meat imports for wholesomeness and freedom from disease, spoilage and economic fraud, apart from documentary checks. Samples are taken for laboratory analysis. Importers are requested to withhold the sale of imported meat and poultry products until the Singapore authorities clear them through physical

examination and laboratory testing. This process is strictly carried out without exception and where consignments fail the AVA's examination and laboratory testing, the consignments are totally rejected and destroyed under AVA's supervision. For this reason, it is advised that U.S. exporters consult a knowledgeable importer from Singapore on the strict regulations imposed on imported meats before proceeding to export their products to Singapore.

- Strictly monitors imported seafood for various chemical preservatives, particularly high risk products such as oysters, clams, mussels, scallops and cooked crab meat. These products are automatically detained upon arrival for physical inspection and laboratory testing. High risk shellfish products may only be imported from sources with acceptable sanitation programs. Each shell fish import must be accompanied by a health certificate from the country of origin. It is strongly advised that U.S. exporters check with a competent Singapore importer or the AVA on the requirements of the Singapore Food Regulations concerning imported fish and seafood before proceeding to export their products.
- Inspects all imported fruits and vegetables. Samples are taken for laboratory testing for pesticide residue. All external cartons of imported fruits and vegetables are required either to be tagged or labeled to indicate their country of origin and packing plant, thus allowing the AVA to identify the farms which use excessive pesticides. Consignments which exceed the prescribed maximum residue levels (MRLs) listed in the Singapore Food Act, Food Regulations are rejected and destroyed under AVA's supervision. It is not unusual for whole consignments of imported fruits or vegetables to be destroyed due to non-compliance with Singapore's Food Regulations.

If any preservative, additive, coloring or any ingredient falls outside the scope of the current food regulations, it is advisable for U.S. exporters or their Singapore importers to seek prior permission for import from the AVA before proceeding to ship the food product to Singapore. The allowable ingredients are listed in the Food Act, Food Regulations.

## **II Labeling Requirements**

### **A. General requirements**

Singapore's Food Regulations require that all pre-packed food products, including drinks, sold in the Singapore market are properly labeled. The law requires that the following basic labeling information be provided in English:

- Name or description of the product.

The common name of the food or drink or a description which is sufficient to indicate the true nature of the product should be used.

If trade marks, brand names or any names not specific to the actual nature of the product appear on the label, they can only be used in conjunction with the proper common name or description of the product.

- List of ingredients.

A complete list of ingredients should be disclosed on each product's label.

If respective quantities are not disclosed they should be listed in descending order of their proportion by weight, i.e. the ingredient listed at the top will be the one that weighed the most.

If tartrazine is included in the product, it must be stated in the list of ingredients as "Tartrazine" or Colour (102) or Colour (FD&C Yellow #5) or similar wording.

- Net weight or volume.

The label of all products, except intoxicating liquors and soft drinks, should include an indication of the quantity of the contents.

The minimum quantity of the food in the package should be printed on the label, expressed in terms of volumetric measures, (ml, litres) or net weight (g or kg) or any other measure.

In the case of a weight measure, suitable words such as "Net" should be used to describe the manner of measurement.

- Wording size for label:

In general, the wording providing consumers with information on product name/description, ingredients, quantity and the disclosure on tartrazine should be printed in letters of not less than 1.5 millimeters in height.

However, the letter size varies from product type to product type. For example, the label for milk and milk products must be printed in dark block type on a light colored background or in light block type on a dark background within a surrounding line. The type to be used for stating the equivalent quantities of various types of milk must not be less than 3 mm in height (or if the gross weight of the receptacle does not exceed 330g, 1.5 mm in height. The type to be used for stating other than the equivalent quantities of various types of milk must not be less than 6 mm in height (or if the gross weight of the receptacle does not exceed 330g, 3 mm in height.

U.S. exporters are advised to liaise with their appointed distributors or importers and/or the Food Control Division of the AVA to confirm and clarify the specific requirements for their product labels.

- Name and address of manufacturer, importer, packer or distributor

Singapore importers, distributors or agents are required to include their own contact information, e.g. name, street address and phone number, on the package/label for reference by the Singapore authorities and consumers. In some cases, the importer's details are printed on the label below the foreign manufacturer's or exporter's contact details.

Locally manufactured food and drinks are also required to comply with this regulation by including their own contact details on the label.

Telegraphic, facsimile and post office addresses are not acceptable under the Food Regulations.

- Country of origin of the product

The labels of imported foods must contain the name of the country of origin. The names of cities, towns or provinces are unacceptable as indications of country of origin under this regulation.

- Exemptions from labelling requirements

The labelling requirements do not apply to food weighed, counted or measured in the presence of the purchaser and food which is loosely packed in the retailer's premises.

The labelling requirements do not apply to sugar confectionery, chocolate and chocolate confectionery except for the requirement covering food which contains synthetic colouring and the name and address of manufacturer, importer, packer or distributor.

The labelling requirements do not apply to bread which is loosely packed in the retailer's premises except for the requirement covering food which contains synthetic colouring, net weight or volume and the name and address of manufacturer, importer, packer or distributor.

- Containers to be labelled

Where food is sold in containers other than in a package, the seller must attach to the containers in which the food is stored a label or statement containing the name or description of the product, list of ingredients, net weight or volume and the name and address of manufacturer, importer, packer or distributor.

Other key points to note about labeling are as follows:

- Declarations about nutritional content and content of vitamins and minerals.

Extensive regulations exist with regard to declarations that are to be made on the labels of products where claims are made about nutritional content and vitamins and minerals. These are overviewed in the following sections of this report titled:

- Requirements Specific to Nutritional Labelling.
- Health Claims and Claims About Vitamins and Minerals

- If a recipe or pictorial serving suggestion is provided on any label, the label should clearly include the word "Recipe" or phrase "Serving Suggestion" in close proximity to the relevant recipe or picture. These words are to be printed in letters not less than 1.5 millimetres in height.

It should be noted that the Food Control Division of the AVA strictly enforces the labeling laws. The laws also cover certain aspects of advertising of processed food and drinks in Singapore, in particular claims that are made about individual products. Product labels are required to comply with Singapore's Food Regulations before they are imported into Singapore customs territory. The labeling requirements cover all forms of pre-packed products, including those which are supplied to food service establishments, except for some products which are officially exempt, e.g. foods that are retailed in a loose format.

Currently, many U.S. products can enter with the standard U.S. label although this depends upon whether labels on individual products comply with the regulations covering specific additives, expiry dates and claims about products. For this reason, there may be incidences where specific differences in U.S. and Singapore laws require a labeling change or additional declaration to be made on a standard U.S. label, e.g. the health claims that are currently permitted by the US FDA that are not yet permitted for use in Singapore. U.S. exporters are advised to liaise with their importers and/or the Food Control Division of the AVA to confirm and clarify the specific requirements for their product labels.

It should be noted that from time to time, new regulations may be introduced which expand on this section of the Food Regulations. U.S. exporters are advised to check with their importers and/or the Food Control Division of the AVA on the latest regulations governing labelling requirements.

## **B. General requirements relating to raw produce and dressed birds**

The Food Regulations also include labeling laws for raw produce and dressed birds. Raw produce is defined as meat, minced or chopped meat, organs, fish, crustaceans and shellfish in a raw, i.e. fresh form. These regulations require that:

- Packages of raw produce must be labelled to disclose the date of packing in the following manner:  
  
"PACKING DATE" (*here insert the day, month and year*)  
"PACKED ON" (*here insert the day, month and year*)  
"PKD" (*here insert the day, month and year*)
- Packages containing dressed birds, e.g. chicken, ducks, etc, must be labelled to disclose the date of slaughter.

These regulations are strictly enforced by the AVA.

## **C. Requirements specific to nutritional labeling**

The Food Regulations define "nutrition claim" as a representation that suggests or implies that a food has a nutritive property and includes reference to energy, salt, sodium or potassium, amino acids, carbohydrates, cholesterol, fats, fatty acids, fiber, protein, starch or sugars or any other nutrient but does not include a statement of ingredients or a declaration or claim relating to a vitamin or mineral.

The Food Regulations require that when nutrition claims are made the product's label must include a nutrition information panel specified in the regulations (see below) or in other similar form that is acceptable to the Food Control Division of the AVA.



Nutrition Information Panel (Specified Form)		
NUTRITION INFORMATION		
Servings per package <i>(here insert the number of servings per package)*</i> Serving size <i>(here insert the serving size)*</i>		
	Per Serving* or	Per 100 g (100 ml)
Energy	kcal, kJ or both	kcal, kJ or both
Protein	g	g
Fat	g	g
Carbohydrate	g	g
<i>(here insert the nutrients for which nutrition claims are made or any other nutrients to be declared)**</i>	g	g
Notes: *: Applicable only if the nutrients are declared on a per serving basis. ** Amounts of sodium, potassium and cholesterol are to be declared in mg. Source: Food Regulations (Thirteenth Schedule)		

Where any label includes a nutrition claim with respect to salt, sodium or potassium but does not include any other nutrition claim, reference to energy or nutrients other than sodium or potassium may be omitted from the label.

This regulation does not apply to any prepacked food which has a total surface area of less than 100 square centimetres and which has included in the label a statement of the quantity of each nutrient in respect of which the nutrient claim is made or where there is a claim that the food is free of sugar or where there is a claim as to the energy value of the food, a statement of the energy yield of the food.

The regulations relating to disclosure about nutrition claims are complex and require consideration on a case by case basis. U.S. exporters are therefore advised to consult their importers and/or the Food Control Division about the contents of their nutrition information panels and compliance with Singapore's Food Regulations.

#### **D. Health claims and claims about vitamins and minerals**

##### ***Health claims***

The Food Regulations prohibit food product labels from disclosing the following types of claims:

- Claims that a food has therapeutic or prophylactic properties, unless permitted by the authorities.
- Claims that a food will prevent, alleviate or cure any disease or condition affecting the human body. For example, the Food Control Division comment that the phrases

“effective in preventing or curing cancer” or “this product lowers the blood pressure” are objectionable claims.

- Claims that a food can improve health or physical condition or performance. For example, the Food Control Division comment that the phrase “a runner can run faster after consuming the food” is objectionable.

Labels cannot include any words, claims (whether explicit or implicit), designs or devices that could be interpreted as advice of a medical nature.

### ***Claims on vitamins and minerals***

The Food Regulations contain extensive regulations covering disclosures that are required to be made on the labels of products that claim to contain vitamins and/or minerals or that claim to be rich in vitamins and/or minerals. For this reason, it is important that U.S. exporters and their Singapore importers review the imported products' compliance with these regulations on a case by case basis.

In broad terms, the labels of food and drinks that claim to contain or that are claimed to be rich in vitamins and/or minerals are required to include statements to substantiate the claims. Some key points to note are:

- No claim on the presence of vitamins or minerals can be made on the label of any food or drink product unless the manufacturer or supplier can substantiate that the reference quantity of the products set out in Table II of the Food Regulations contains at least one-sixth of the daily allowance for specific vitamins or minerals as laid down in Table I of the Food Regulations.
- The wording of these statements is required to make reference to the information in the Table I and Table II to the Food Regulations as well as other regulations regarding special situations regarding vitamin and mineral content.
- Any claim must be declared on the label in one of the following ways:
  - (a) *(here state the quantity of the food)* of this food contains *(here state the quantity of the vitamins/minerals)* or
  - (b) (i) serving size : *(here state the quantity of the food per serving)* and  
(ii) each serving of this food contains the following:

Name of vitamin/mineral <i>(here state the names of the vitamins/minerals)</i>	Per cent Recommended Daily Allowance <i>(here state the corresponding per cent recommended daily allowance of the vitamins/minerals)</i>
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### **III Packaging and Container Requirements**

All containers used to pack food and drinks that are capable of being labeled should include a label that complies with the provisions of the Food Regulations.

The Food Regulations include a provision that bans the use of any appliance, container or vessel that is intended for use in storage, preparation or cooking of food if it contains or is capable of imparting lead, antimony, arsenic, cadmium or other toxic substance, including vinyl chloride and products known to be carcinogenic, mutagenic, teratogenic, poisonous or injurious, to any food stored, prepared or cooked in it.

The use of any lead piping for the conveyance of beer, cider or other beverages or liquid food is prohibited.

#### **IV Food Additive Regulations**

Foods that contain additives that are not permitted by the Food Regulations are forbidden for sale in Singapore. Trade in food additives, i.e. the import, sale and manufacture of such products, is only allowed only if the additives conform with those listed in the Food Regulations.

If the Food Regulations do not contain reference to a particular additive, the authorities will make reference to the specifications recommended by the Joint Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO) Expert Committee on food additives.

The Food Regulations contain comprehensive regulations relating to food additives and their use in food and drinks manufactured, imported and sold in Singapore. These regulations cover:

- Anti-caking agents, anti-oxidants, anti-foaming agents, artificial sweetening agents (covered elsewhere in this report), chemical preservatives, colouring matter, emulsifiers, stabilisers, flavouring agents, flavour enhancers, humectants, nutrient supplements, sequestrants;
- General purpose additives.
- Gaseous packaging agents.

The regulations provide:

- Official definitions of additives.
- Details of additives that are permitted for use in Singapore, including their permitted uses/proportions of use.
- Specific labelling requirements.

The regulations on food additives are to be read and interpreted with reference to the following detailed schedules to the Food Regulations:

- Fourth Schedule, which covers permitted anti-oxidants, their use and the amounts that are permitted in specific foods, including processed foods, unprocessed foods and some food ingredients.
- Fifth Schedule, which covers a range of specific permitted chemical preservatives, their use and the amounts that are permitted in specific foods, including processed foods, unprocessed foods and some food ingredients. Chemical preservatives are divided into 2 classes:

- Class I chemical preservatives such as common salt, sugars, vinegars and acids and ethyl alcohol and potable spirits.
- Class II chemical preservatives are other preservatives which are dealt with in the Fifth Schedule.
- Sixth Schedule, which defines permitted synthetic and other food colors.
- Seventh Schedule, which defines permitted emulsifiers and stabilisers.
- Eight Schedule, which defines permitted nutrient supplements.
- Ninth Schedule, which defines permitted general purpose additives.
- Tenth Schedule, which defines the maximum amount of pesticide content that specific types of food and drinks may contain. Where it is not provided in the Regulations, the pesticide residue contained in any food must not exceed the limits as recommended by the Codex Alimentarius Commission.
- Eleventh Schedule, which defines the maximum amount of arsenic, lead and copper that are permitted in a range of products.
- The Twelfth Schedule, which specifies the bacteriological standards for milk powder, buttermilk powder, pasteurized milk, ice cream, cooked crab meat, prawns and shrimps, molluscs ready for consumption, edible gelatin, fish ready for consumption, pastry, meat ready for consumption, any solid food ready for consumption and any liquid food ready for consumption.

It should be noted that the content of these Schedules will change with time because the authorities periodically update them to take account of new products, new risks and new scientific findings on pesticides and other contaminants in foods. It is therefore recommended that U.S. exporters and their importers review the content of the most up-to-date schedules in liaison (as necessary) with the relevant authorities to ensure that their products fully comply with the Food Regulations.

## **V. Pesticide and Other Contaminants**

Under the Food Regulations, foods containing incidental constituents are not permitted for import or for sell in Singapore. Incidental constituents are defined as any extraneous substance, toxic substance, pesticide, heavy metal, antibiotic, oestrogen or mycotoxin that may be present in foods.

Foods containing any pesticide residue is not permitted for import or sell, other than those specified and in the proportion as provided in the Tenth Schedule. Where it is not provided in the Tenth Schedule, the pesticide residue contained in any food must not exceed the limits as recommended by the Codex Alimentarius Commission.

Under the regulations, foods containing the following are not permitted for import and sell in Singapore:

- Arsenic, lead and copper in excess of the amounts specified in the Eleventh Schedule.
- Mercury in excess of 0.5 ppm for any fish or fish products and 0.05 ppm for any other food.
- Tin in excess of 250 ppm.
- Cadmium in excess of 1 ppm for any molluscs and 0.2 ppm for any food.
- Antimony in excess of 1 ppm.
- Selenium in excess of 1 ppm.
- Detectable antibiotic residues or their degradation products in any milk, meat and meat products and in any other food. Nisin, which have been sufficiently heat processed to destroy spores of *Clostridium botulinum*, may be used in the preservation of cheese and canned foods.
- Oestrogen residues in any meat or any food.
- Detectable amounts of aflatoxins or any other mycotoxins.

Foods that are ready for human consumption must not be contaminated with *Escherichia coli* exceeding 20 per gm or per ml or with any pathogenic micro-organism.

## VI Other Regulations and Requirements

### A. General food control programs

Food control inspections are conducted on manufacturing facilities, warehouses and points of sale. Regular checks are also conducted on Singapore's abattoirs, poultry slaughter houses, meat, fish and food processing establishments and cold stores. Control is supported by food sampling and analysis to ensure compliance with the Sale of Food Act and the food regulations.

### B. Food items under intensive checks

Certain food items are subject to intensive inspection upon importation. They include the following items:

S/N o	Type of Product	Type of Test / Requirements	Submission of Health Certificate / Certificate of Age / Laboratory Test Report To AVA At Point of Import Permit Application
1	Ready-To-Eat Foods	Microbiological Tests: <ul style="list-style-type: none"> <li>▪ Total colony count</li> <li>▪ Total coliforms</li> <li>▪ Faecal coliforms</li> <li>▪ E. coli 0157</li> <li>▪ Salmonella</li> <li>▪ Staph enterotoxins</li> <li>▪ Bacillus enterotoxins</li> <li>▪ Listeria monocytogenes</li> </ul> Chemical Tests: <ul style="list-style-type: none"> <li>▪ Sulphur dioxide</li> <li>▪ Benzoic acid</li> <li>▪ Sorbic acid</li> <li>▪ Boric Acid</li> <li>▪ Synthetic Colours</li> </ul>	Either : <ul style="list-style-type: none"> <li>a) Importer to submit laboratory test report; or</li> <li>b) Products may be subjected to inspection and sampling by AVA</li> </ul>

2	Traditional kueh	Microbiological Tests: <ul style="list-style-type: none"> <li>Total colony count</li> <li>Faecal coliforms</li> <li>E. coli</li> <li>Staphylococcus aureus</li> <li>Bacillus cereus</li> </ul>	Importer must submit microbiological laboratory test report
3	Coconut milk, shelled coconut, grated coconut, desiccated coconut	Microbiological Tests: <ul style="list-style-type: none"> <li>Total colony count</li> <li>Total coliforms</li> <li>Faecal coliforms</li> <li>E. coli</li> <li>Salmonella</li> <li>Staph enterotoxins</li> </ul> Chemical Tests: <ul style="list-style-type: none"> <li>Sulphur dioxide</li> <li>Benzoic acid</li> <li>Sorbic acid</li> </ul>	Importer must submit microbiological laboratory test report. Chemical test report Either : a) Importer to submit laboratory test report; or b) Products may be subjected to inspection and sampling by AVA
4	Infant Formula	Microbiological Tests: <ul style="list-style-type: none"> <li>Total colony count</li> <li>E. coli</li> <li>Staph enterotoxins</li> <li>Salmonella</li> <li>Bacillus enterotoxins#</li> <li>Clostridium botulinum#</li> <li>Enterobacter sakazakii</li> <li>Sterility test for food in hermetically sealed containers</li> </ul> Chemical Tests: <ul style="list-style-type: none"> <li>Aflatoxins M1 &amp; M2</li> <li>Heavy metals#</li> <li>Pesticides residues#</li> <li>Polychlorinated biphenyls (PCBs)#</li> </ul> # Upon request by AVA	Importer must submit both microbiological and chemical laboratory test reports
5	Infant cereal	Chemical Tests: <ul style="list-style-type: none"> <li>Aflatoxin B1</li> </ul>	Importer must submit chemical laboratory test report
6	Brandy & Whisky	Certificate of Age (COA)	Importer must submit COA – that the brandy or whisky had been aged in the woods for not less than 3 years.
7	Minimally processed cut / peeled fruits & vegetables	Microbiological Tests: <ul style="list-style-type: none"> <li>Total colony count</li> <li>Faecal coliforms</li> <li>E. coli</li> </ul> Pesticide Residues Tests: <ul style="list-style-type: none"> <li>Dithiocarbamates</li> </ul>	Ready-to-eat products Importer must submit microbiological and pesticide residues test reports Not ready-to-eat products

		<ul style="list-style-type: none"> <li>Organophosphate</li> <li>Organochlorine</li> <li>Pyrethroid</li> <li>N-methylcarbanates</li> </ul>	Importer must submit pesticide test report
8	Dairy products (pasteurized milk, cheese, butter, ice-cream, yoghurt, milk powder and infant formula only) from Foot-and-Mouth affected countries	Original Health Certificate indicating: <ul style="list-style-type: none"> <li>Brand name and type of products</li> <li>Consignment and batch numbers</li> <li>Product is made from double HTST pasteurised milk OR pH of the finished product is less than 6</li> </ul>	Importer must submit original health certificate (or certified true copy) from the Veterinary Authority of the manufacturing country
9	Beancurd sheets, dried beancurd skins, beancurd sticks, beancurd slices, soya protein	Test for boric acid & sulphur dioxide	Either:  a) Importer to submit laboratory test report; or  b) Products may be subjected to inspection and sampling by AVA
10	Porcelain, ceramic food wares	Test for lead, cadmium	Either:  a) Importer to submit laboratory test report; or  b) Products may be subjected to inspection and sampling by AVA
11	Preserved vegetables (pickles)	Test for sulphur dioxide, sorbic acid, benzoic acid and artificial sweeteners	Either:  a) Importer to submit laboratory test report; or  b) Products may be subjected to inspection and sampling by AVA
12	Flour/corn starch	Test for sulphur dioxide, aflatoxins, benzoic acid, potassium bromate	Either:  a) Importer to submit laboratory test report; or  b) Products may be subjected to inspection and sampling by AVA
13	Kernel Nuts, cashew nuts, pistachio	Test for aflatoxins	Either:  a) Importer to submit laboratory test report; or  b) Products may be subjected to inspection and sampling by AVA
14	Maize & corns	Test for aflatoxins	Either:  a) Importer to submit laboratory test report; or  b) Products may be subjected to inspection and sampling by AVA

15	Food products from Eastern Europe - Albania, Azerbaijan, Belarus, Bosnia & Herzegovina, Bulgaria, Croatia, Czech Republic, Estonia, Hungary, Kazakhstan, Kyrgyzstan, Latvia, Lithuania, Macedonia, Moldova, Poland, Romania, Russia, Slovakia, Slovenia, Ukraine, Yugoslavia (Serbia & Montenegro)	Test for radionuclide contamination	Either: a) Importer to submit laboratory test report; or b) Products may be subjected to inspection and sampling by AVA
16	Preserved Fruits	Test for artificial sweeteners, sulphur dioxide, benzoic Acid, sorbic acid, methyl or propylparahydroxy benzoate	Either: a) Importer to submit laboratory test report; or b) Products may be subjected to inspection and sampling by AVA

The importers of these controlled items are required to contact the respective authorities by telephone or by faxing the import permit to them for inspection and sampling.

### **C. Imports requirements of mineral water/spring water and packaged drinking water**

Before any import of mineral water/spring water is permitted, the importer must obtain from the Regulatory Authority (RA) of the country of origin or a competent Conformity Assessment Body (CAB) the following:

- (a) An authentication certificate.
- (b) A copy of the map showing the location of the source of the natural mineral water/spring water.

A health certificate must accompany each consignment from the RA or CAB giving details of the consignments and certifying that the consignment of the product is safe for human consumption as follows:

- (a) Details of the consignment.
- (b) Details of results of microbiological analysis.
- (c) Details of results of chemical analysis.
- (d) The consignment is safe for human consumption.

In the case of packaged drinking water, the importer must obtain from the RA or CAB a statement confirming that the product is produced by an approved manufacturer and stating the name and address of the manufacture. A health certificate must accompany each consignment from the RA or CAB giving details of the consignments and certifying that the consignment of the product meets WHO guidelines for Drinking Water Quality and is safe for human consumption.

The importer and competent CAB must ensure that the mineral water/spring water or packaged drinking water manufactured by the approved manufacturer meets the microbiological and chemical standards as laid down by the AVA.



**D. Import requirements for irradiated food**

The import or sale of food that has been exposed to ionizing radiation is prohibited except under a licence specifically issued by the Food Control Division for each consignment of irradiated food. This law also covers irradiated food ingredients.

Every consignment of irradiated food imported to Singapore is required to be certified that:

- The irradiation treatment has been conducted in accordance with the CODEX Recommended International Code of Practice for the Operation of Radiation Facilities Used for the Treatment of Foods; and
- The irradiated food meets the CODEX General Standards for Irradiated Foods.

Irradiated foods, foods containing irradiated ingredients and irradiated food ingredients are required to clearly disclose on their label that they have been irradiated or contain irradiated products.

**E. Import requirements for artificial sweetening agent**

A valid licence issued by the Food Control Division is required for:

- The sale, import, usage, advertising, manufacture, consignment or delivery of permitted artificial sweetening agents; and
- The import and sale of food and drinks containing permitted artificial sweetening agents.

Currently, the licence is issued on an annual basis, subject to review before renewal and payment of a licence fee. The period of the licence can be varied by the Food Control Division.

Artificial sweetening agents are chemical compounds used for the purpose of sweetening food and drinks. The products that are permitted for sale and use in Singapore are:

- Saccharin.
- Acesulfame-k (Potassium Salt of Acesulfame)
- Sucralose.

Artificial sweetening agents do not include aspartame, any sugar or other carbohydrate or polyhydric alcohols. According to the Food Control Division, polyhydric alcohols include products such as sorbitol, mannitol, isomalt, maltitol, lactitol and xylitol.

Approval of an artificial sweetening agent licence can be obtained if the following conditions are found to be fully satisfied by the Food Control Division:

1. The reason for the use of artificial sweetening agent(s) in food and drink products must be technological justified, e.g. the products are special purpose foods such as low-calorie food or sugar-free food for diabetics.
2. The food containing the artificial sweetening agent(s) must fully comply with the standards as laid down in the Food Regulations.

3. All food containing artificial sweetening agent(s) must be properly labelled.

Labelling provisions for food products containing permitted artificial sweetening agent(s) are to be labelled with the following statement:

"This (*here state the name of the food*) contains the artificial sweetening agent(s) (*here state the name of the artificial sweetening agent(s)*)".

**F. Import requirements for soy sauce and oyster sauce**

Soy sauce, oyster sauce and sauces containing soy or oyster sauce as an ingredient must not contain more than 0.02 ppm of 3-monochloropropane-1, 2-diol (3-MCPD). Importers of these products are required to submit analytical reports to the AVA for consideration before importation. The details of the requirements for 3-MCPD laboratory and analytical report may be obtained from the AVA.

**G. Import requirements for meat, poultry, fish and their products and fresh fruits and vegetables**

The information in the following sections has been taken from the AVA guidance notes on the import of products that fall under its area of jurisdiction.

- **Meat & poultry products**

The term "Meat products" include the whole carcass or the parts of any animal or bird. Meat products may be imported in chilled, frozen, processed or canned forms.

Meat products are only permitted to be imported into Singapore from approved sources. An up-to-date list of countries approved to export frozen meat to Singapore can be obtained from the AVA website, [www.ava.gov.sg](http://www.ava.gov.sg).

Every consignment of meat products imported must be accompanied by an export health certificate issued by the relevant federal or state veterinary authorities of the country of origin. Other supporting documents like bills of lading, airway bills and invoices should also be submitted.

Every consignment of meat products imported will be inspected by the AVA before sale is permitted. Traders are required to contact the Meat & Fish Import Inspection Branch to arrange for the inspection. Samples may be taken for laboratory analysis.

Meat products imported into Singapore must be shipped direct. All imports are subject to compliance with prevailing regulations laid down by the AVA. Veterinary requirements governing importation and the lists of establishments approved to export meat to Singapore are available on request from the AVA.

Every carton and basic packaging unit of meat and meat product imported must be labelled with the following particulars:

- i. a description of the meat product;
- ii. the country from which the meat product originates;
- iii. the brand name of the meat product, if any;
- iv. the name and designation number of the processing establishment in which, and the date on which, the meat product was processed, if applicable;

- v. in the case of a meat product, the name and designation number of the slaughterhouse in which the animals used in the production of such meat product were slaughtered and the date of the slaughter;
- vi. the name and designation number of the establishment in which, and the date on which, the meat product was packed;
- vii. the batch number and, where the meat product is canned, the canning code; and
- viii. the net weight of the meat product as contained in each basic packaging unit and outer carton thereof.

- **Fish products**

Fish products refer to any of the varieties of marine, brackish water or fresh water fishes, crustacea, aquatic molluscs, turtles, marine sponges, trepang and any other form of aquatic life and their young and eggs but does not include the ornamental varieties. Fish products may be in chilled, frozen, processed or canned forms.

Fish products which are wholesome and fit for human consumption may be imported from any country.

Countries which export mollusc and shellfish to Singapore will have to meet the basic requirements of shellfish sanitation program. Live oysters may only be imported from approved sources. The countries approved for such exports are Australia, Canada, France, Ireland, The Netherlands, New Zealand, United Kingdom and USA. The import of chilled shucked raw oyster, chilled cockle meat, chilled cooked prawn/shrimp and chilled crab meat is prohibited.

An import permit, issued by the AVA, is required for every consignment of fish products imported.

For high-risk items like live/frozen oysters, frozen blood cockle meat, frozen cooked prawns and frozen cooked crab meat, a health certificate (original) and invoice issued by the relevant government authorities is required. For other fish products, documents such as invoices and airway bills will need to be submitted, if requested by the AVA.

Imported fish products are subject to inspection. Samples may be taken for laboratory analysis. In the case of frozen oysters, frozen blood cockle meat, frozen cooked prawns and frozen cooked crab meat, every consignment imported will be inspected by the AVA before sale is permitted. Traders are required to contact the Meat & Fish Import Inspection Branch to arrange for the inspection.

Imports of fish products, their parts and derivatives listed in CITES Appendix II will require valid CITES permit from the importing and exporting parties. Details of the CITES listing is available from the AVA.

All imports of fish products shall comply with prevailing regulations laid down by the AVA. Health requirements governing the importation of the above mentioned high risk items are available on request from the AVA.

- **Fresh fruits and vegetables**

Fresh fruits and vegetables refer to unprocessed and raw fruits and vegetables without roots which are intended for human consumption. The import, export or transshipment of processed fruits and vegetables are now under the jurisdiction of

the AVA. Fresh fruits and vegetables which are fit for human consumption may be imported from any country.

All imported fresh fruits and vegetables are subject to inspection. Samples may be taken for laboratory analysis.

All imports of fresh fruits and vegetables shall comply with prevailing regulations laid down by AVA. The products imported shall not contain prescribed pesticide residues or toxic chemical residues. The following information shall be stated on the containers of the fresh fruits and vegetables at the time of import:

- Name and address of the producer of the products;
- Product description; and
- Date of export/packing.

#### **H. Import requirements of livestock**

All imported livestock is put through antemortem and postmortem inspection by the AVA. Upon admission to the abattoir, every animal is thoroughly checked by AVA's officers to ensure that only well rested and clinically healthy animals are allowed for slaughter. Every carcass and offal is inspected. All diseased carcasses or offals are condemned as unfit for human consumption. Only meat and offal which pass AVA's inspection is released into the Singapore market.

#### **I. Imports of product samples**

Product samples shipped via express mail or parcel post are subject to Singapore's import regulations. Bona fide trade samples (excluding liquors and tobacco) of a total value not exceeding S\$400 may be imported without payment of duty and/or GST. No Customs or IESGP permit is required for the importation. However, supporting documents e.g. invoice, bill of lading/airway bill are required to be produced to Customs at the entry point for verification.

Goods imported for exhibitions are subject to payment of the Goods and Services Tax (GST) of 5 per cent. However, apart from intoxicating liquors and tobacco, goods could be temporarily imported for display or use at exhibitions without payment of GST by either using ATA Carnets or the Temporary Import Scheme.

### **VII Other Specific Standards**

#### **A. Expiry date marking**

Expiry date information is required to be permanently printed or embossed on the labels of food products, along with the particulars of the importers or manufacturers. The Third Schedule to the Food Regulations provides a list of the products which are required to be labeled with an expiry date. Some key points to note are as follows:

- The Food Control Division defines the expiry date of a food product as “the date after which the food, when kept in accordance with any storage conditions indicated on the label of that food, may not retain its normal nature and quality”.

- The expiry date appearing on a product's label should be qualified by using words such as "USE BY", "SELL BY", "EXPIRY BY", "BEST BEFORE" or words of similar meaning.
- Where the expiry date is dependent upon a particular method of storage, e.g. perishable products such as liquid milk, directions for storage must also be stated on the label or package. The following example is cited by the Food Control Division:  
  
"BEST BEFORE: 31 Oct 99. Store in a cool dry place."
- The expiry date for short shelf life products must include the day and the month. The year in the expiry date mark of such products is optional. Short shelf products include pasteurised cream, milk and yoghurt, juices, soybean products and other products that require chilling to maintain or prolong its durable life.
- The expiry date of the other foods covered by this regulation must include the month and the year. The day in the expiry date mark of such products is optional. These products include vitaminised fruit and vegetable juices and juice drinks, liquid milk (UHT and sterilised forms but not canned condensed products), flour, salad dressings, mayonnaise, raisins and sultanas, chocolate products, breakfast cereals (except in cans), infants' food and edible oils.
- The expiry date is required to be clearly displayed on the package in letters not less than 3 millimetres in height.

In addition, any pre-packed food is required to bear a food label with the following information of the food product in English:

1. Common product name.
2. Ingredient listing.
3. Net weight.
4. Name and address of the local manufacturer for a food of local origin or the importer and the country of origin in the case of an imported food

## **B. Genetically modified foods**

The Genetic Modification Advisory Committee (GMAC) was established in Singapore in April 1999 to ensure public safety, while allowing for the commercial use of GMOs and GMO-derived products by companies and research institutions in Singapore. The main objective of GMAC is to oversee and advise on the research and development, production, use, handling and release of GMOs in Singapore, ensuring that these are done in compliance with international standards.

Genetically modified foods are controlled items in Singapore. They are subject to special declaration, review, inspection and testing procedures that are being implemented by the Food Control Division of the AVA.

Regulation and enforcement of the regulations, policies, procedures and practices covering GMOs is performed with reference to the Singapore Guidelines on the Release of Agriculture-Related Genetically Modified Organisms (Issued 20 August 1999). Under the Guidelines:

- All agriculture-related GMOs brought into Singapore by the importer for release should comply with existing national and international regulations.
- Before the release of any agriculture-related GMOs in Singapore, the importer is required to submit a proposal to the GMAC. The importer should consult GMAC to determine the appropriate approval process for the agriculture-related GMOs and the specific information necessary for an assessment.

U.S. exporters and their importers in Singapore can refer to the GMAC for detailed information about the procedures and regulations that affect their GMO food, drink and agrifood products, including those that include GMO ingredients.

### C. Special purpose food

Under the Food Regulations, special purpose food is defined as food described as particularly suitable for consumption by persons belonging to a particular class who require a special diet. Such food include diabetic food, low sodium food, gluten-free food, low protein food, carbohydrate-modified food, low calorie energy food, infant formula and formulated food. Special purpose food may contain, unless prohibited under the Regulations, vitamins, minerals, amino acids and other nutrient supplements.

Every package of special purpose food must bear a label containing a quantitative statement of the ingredients contained in the food and adequate information supporting any claim made for that food.

No package of a special purpose food that contains carbohydrates shall be labelled with the word "sugarless" or "sugar-free" or any words of similar meaning.

Low-calorie food must be labelled with a statement stating the total caloric value in the package of the total calories in each 100 ml or 100 g of the food. Low-calorie foods must not have a total caloric value exceeding those shown below:

Beverages (ready for consumption)	- 8 kcal/100ml
Bread spreads including jam substitutes	- 100 kcal/100g
All other foods	- 50 kcal/100g

Every package of diabetic food must be labeled with a statement indicating the nature of carbohydrate present and the total weights and separate percentages of carbohydrates, protein and fat in the package or the total caloric value in the package.

Every package of infant formula, other than infant milk formula, must have a label indicating the sources of protein. The label must include:

- instructions for preparing the food,
- the amount of energy and the number of grams of protein, fat and carbohydrate per 100 ml of formula prepared in accordance with the instructions,
- the total quantity of each vitamin and mineral per 100 ml of formula prepared,
- a statement suggesting the amount of the prepared food to be given each time, the number of times such amount should be given per day, with such statements given for each month of the infant's age up to 6 months,
- directions for storage and information regarding its keeping qualities before and after opening the container and information that infants over the age of 6 months should start to receive supplemental foods in addition to the formula.

The reader should refer to the Food Regulations for the specific definitions and details of labeling requirements for low-calorie food, diabetic food, infant's food, infant formula and infant milk formula or infant milk preparations.

#### **D. Mineral hydrocarbon usage and content**

The Food Regulations include comprehensive regulations on mineral hydrocarbon usage and content in foods.

The overriding rule is that mineral hydrocarbons are not permitted for use in the preparation of foods sold in Singapore, including imported products. Some exceptions to this rule, inclusive of related limits on the content of mineral hydrocarbons, based on measurements in terms of parts per hundred or ppm (parts per million), do exist for the following products:

- Dried fruits containing not more than 0.5 part by weight of mineral hydrocarbon per 100 parts by weight of dried fruits.
- Citrus fruits containing not more than 0.1 part by weight of mineral hydrocarbon per 100 parts by weight of citrus fruits.
- Sugar confectionery contain mineral hydrocarbons as a polishing or glazing agent, containing not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of such confectionery.
- Chewing compounds that contain no more than 60 parts by weight of solid mineral hydrocarbons per 100 parts by weight of chewing compound.
- Whole pressed cheese or portions that contain mineral hydrocarbons on their rind.
- Eggs, i.e. chicken or duck, that have been dipped in mineral hydrocarbons as a preservative, which must be marked with the word "SEALED" on the shell.
- Other foods that may have been necessarily exposed to mineral hydrocarbons during the course of their preparation.
- Foods that contain residues of mineral hydrocarbons as a result of the use of a solvent in their manufacturing process, e.g. decaffeinated coffee products, spice oleoresins, edible vegetable oil.

U.S. exporters and their importers that deal in products which may contain mineral hydrocarbons should make specific reference to Regulation 36 titled "Mineral Hydrocarbons" (with necessary reference to the Food Control Division) to ensure that the products being exported to Singapore fully comply with the law on content and usage of these products.

#### **VIII Trademark Laws in Singapore**

The basic trademark laws are laid down in the Trade Marks Act (Cap 332, 1999 Edition). The main government agency to contact for trademarks is the Intellectual Property Office of Singapore, Ministry of Law.

Under this law, trademarks broadly include words, letters, names, signatures, numerals, devices, brands, labels, tickets, shapes, colors, sound, smell, shape, logo, picture, aspect of packaging or any combination of these. Any person or corporation, whether local or foreign, who claims to be the proprietor of a trademark used or proposed to be used by him in Singapore, may file an application for the registration of the trade mark at the Trade Mark Registry at the Intellectual Property Office of Singapore (IPOS). A trademark registration is



valid for only 10 years. It can be renewed for another 10 years after the end of each 10 year period.

A trademark will not be registered by the Trademark registry if:

1. The trademark is not distinctive and capable of distinguishing the goods and/or services from other similar goods and/or services.
2. Another owner has already registered a trademark similar to the applicant's trademark.

Trademarks that cannot be registered under the trademark law in Singapore are:

- Descriptive marks.
- Marks "common to the trade".
- Marks contrary to public policy or morality.
- Deceptive marks.

Singapore is a member of the Madrid Protocol. This allows Singapore trademark owners to file an international application with the IPOS in Singapore and the trademark is deemed to be registered in the applicable countries under the Madrid Protocol. An international application designating Singapore under the Madrid Protocol is treated in the same manner as Singapore national applications and is therefore granted the same protection under the Trade Marks Act.

It is not compulsory to register a trademark in Singapore. The Intellectual Property Office of Singapore comment that:

- Where a trademark remains unregistered, the owner must rely on the common law action in cases where other persons/corporations use his trademark without permission. Such legal action can involve long and costly litigation.
- Registration of a trademark provides its owner with a statutory monopoly over the trademark. As a result, he can sue for infringement of his registered trademark if someone else uses the same or similar mark on the same or similar goods and/or services in respect of which the mark is registered.

U.S. manufacturers, exporters and their agents should refer to the Trade Mark Act and/or the Intellectual Property Office of Singapore for further information on this matter.

## **IX Import Procedures**

The Food Control Division (FCD) of the AVA is responsible for the control of food safety, licensing and inspection of food in Singapore and for control of imports. FCD advise that:

- Importers of processed food and drinks to Singapore are required to be registered with the FCD. Upon registration, an AVA Registration Number will be allocated to the registered importer.
- Registration of importers is free and any person/business that is registered under Singapore's Business Registration Act or Companies Act is eligible to apply.



- The registered importer must declare the Registration Number, the respective HS codes and Product Codes when applying for an import permit. Any company importing processed food that did not declare the Registration Number, HS Codes and Product Codes or declare it wrongly will have their permit applications rejected.
- The FCD's registration covers one year for each product being imported.
- An import permit from the AVA is required for every import consignment of processed food products.

The responsibility is placed on the Singapore importers to ensure that the products imported by them comply with the Sale of Food Act and the Food Regulations. Food importers are required to maintain documentary evidence that the products they import are produced in an establishment under proper supervision of the competent food authority or which has a quality assurance program acceptable to the AVA.

It should also be noted that:

- The commercial import, sale or advertisement of chewing gum is prohibited in Singapore. However, the import, sale or advertisement of "oral dental gum" products with therapeutic benefits are permitted under the Sale of Food (Prohibition of Chewing Gum) Regulations 2003 but only for products with a licence granted under the Medicines Act (Cap 176).
- All dutiable goods imported into Singapore are subject to Customs duty and/or Excise duty in accordance with the Schedule to the Singapore Customs Duties Order. All food products with the exception of alcoholic beverages are allowed entry duty free. There are also duties on tobacco and tobacco products. The list of dutiable goods and information on the valuation for duties is available at the Singapore Customs website: [www.customs.gov.sg](http://www.customs.gov.sg).
- A 5% goods and service tax (GST) is levied on the CIF value of all food, drinks and edible agricultural products destined for the Singapore market. For dutiable goods, the taxable value for GST is calculated based on the CIF (Costs, Insurance and Freight) value plus all duties and other charges. In the case of non-dutiable goods, GST should be based on the CIF value plus any commission and other incidental charges whether or not shown on the invoice. If the goods are dutiable, the GST will be collected simultaneously with the duties. This has to be paid before goods are allowed into Singapore's customs territory. Special provisions in the GST law exist for products that are to be re-exported from Singapore.

**Appendix I - Government Regulatory Agency Contacts**

Regulatory Authority for meat, poultry, produce and seafood imports

Import & Export Division  
Agri-Food and Veterinary Authority  
5 Maxwell Road, #03-00  
Tower Block, MND Complex  
Singapore 069110  
Tel: 6222 1211  
Fax: 6220 6068  
Website address: [www.ava.gov.sg](http://www.ava.gov.sg)

Regulatory Authority for processed and retail packed foods

Food Control Division  
Agri-Food and Veterinary Authority  
5 Maxwell Road, #03-00  
Tower Block, MND Complex  
Singapore 069110  
Tel: 6222 1211  
Fax: 6220 6068  
Website address: [www.ava.gov.sg](http://www.ava.gov.sg)

Singapore Customs  
55 Newton Road, #10-01  
Revenue House  
Singapore 307987  
Tel: 6355 2000  
Fax: 6250 9606  
Website address: [www.gov.sg/customs](http://www.gov.sg/customs)  
E-mail: [CED\\_Documentation@ced.gov.sg](mailto:CED_Documentation@ced.gov.sg)  
Activities: Collects tariffs and excise duty on relevant imports. Includes the Liquor Licensing Board.

International Enterprise, Singapore  
230 Victoria Street, #07-00  
Bugis Junction Office Tower,  
Singapore 188024  
Tel: 6337 6628  
Fax: 6337 6898  
Website address: [www.tdb.gov.sg](http://www.tdb.gov.sg)  
Activities: Controls import trade documentation system.

Intellectual Property Office of Singapore  
Ministry of Law  
51 Bras Basah Road, #04-01,  
Plaza by the Park,  
Singapore 189554  
Tel: 6339 8616  
Fax: 6339 0252  
Website address: [www.ipos.gov.sg](http://www.ipos.gov.sg)  
Activities: Oversees registration of trade marks. (Note also deals with patents)

## Secretariat

Singapore Genetic Modification Advisory Committee (GMAC)

20 Biopolis Way # 08-01 Centros

Singapore 138668

DID: +65-6826-6358

Tel: +65-6826-6111

Fax: +65-6478-9581

Email: [info@gmac.gov.sg](mailto:info@gmac.gov.sg)

Activities: Oversees and advises on the research and development, production, use and handling of Genetically Modified Organisms (GMOs) in Singapore

Official retailer for government legislation, including the Sale of Food Act (Chapter 283) and its amendments.

## Singapore National Printer Corporation

No. 1 Kim Seng Promenade

#18-01 Great World City East Tower

Singapore 237994

Tel: (65)68269680

Email: [Legalpub@snpcorp.com](mailto:Legalpub@snpcorp.com)Website: <http://www.snpcorp.com/webshop>**Appendix II - USDA Contacts**

U.S. Agricultural Affairs Office

American Embassy Singapore

27 Napier Road

Singapore 258508

Tel: 6476 9120

Fax: 6476 9517

Email: [AgSingapore@usda.gov](mailto:AgSingapore@usda.gov)

END OF REPORT